

CDC / Vessel Sanitation Program
1850 Eller Drive- Suite 101
Ft. Lauderdale, Fl 33316
USA.

The following Actions have been taken to correct each of the deficiencies noted during the inspection of the SS NORWAY on THURSDAY the 15th of May 2003 at the port of ST. THOMAS.

NO	REFERENCE NO	Area	Deficiency	Corrective Action
1	*	LIDO	THE AFT PORTSIDE ICE MACHINE WAS NOT DESIGNED TO BE EASILY CLEANABLE	New Ice machine unit was installed and all non-easily cleanable areas will be permanent sealed. During our dry dock.
2	23	LIDO	PORTSIDE ICE MACHINE WAS NOT CLEAN, THE CUBER WAS SOILED AND MOLD GROWTH WAS NOTED ON THE INTERIOR OF THE STYROFOAM AND FOAM SEAL BETWEEN THE TECHNICAL AREA AND THE . THE PIPE /;TUBE WERE SOILED WITHIN THE CUBER	New ice machine unit was installed and all Styrofoam and foam seal were changed.
3	*	LIDO	THE ICE MACHINE DRAIN RAN THROUGH THE BIN.	Drain will be re-located to run on the outside of the ice bin in dry dock.
4	*	LIDO	TWO VITALITY JUICE MACHINE DRIP TRAYS WERE SOILED AND THE DISPENSING TUBE WERE SOILED WITH MOLD.	The dispensing tube was properly cleaned and more supervision and training will be conducted.
5	*	LIDO	THE SNEEZE GUARDS WERE NOT DESIGNED TO ADEQUATELY PROTECT THE FOOD (APPLES, ETC.). THE PORTABLE 4 FOOT SNEEZE GUARD USED ON THE BUFFET LINE WAS NOT TOO HIGH AND OTHER WERE NOT WIDE ENOUGH TO COVER THE FOOD.	The lent of the sneeze guard will be re-located in order to protect the food items from been contaminated in dry dock.
6	21	LIDO	THE PORTABLE 4 FT SNEEZE GUARD USED ON THE BUFFET LINE WAS NOT EASILY CLEANABLE DUE TO CHIPPED PAINT AND GAPS.	The 4 ft sneeze guard was removed and replace with a new one.
7	33	LIDO	THE DECK BENEATH THE TECHNICAL AREAS UNDER THE HOT BUFFET LINE WERE SOILD WITH A LARGE ACCUMULATION OF FUNGUS.	Inspection hatches fabricated and a complete cleaning was done of the whole area beneath the technical areas.
8	21	LIDO	SOFT PEELING SEALANT WAS NOTED THROUGHOUT THE LIDO AREA, ON THE VENTILATION HOODS, DISHWASH UNIT AND OTHER SEAMS/GAPS OF EQUIPMENT. THE SEALANT WAS PEELING AND THE AREAS COULD NO LONGER BE EASILY CLEANED.	Ongoing maintenance.
9	21	LIDO	THE UPRAIGHT AND UNDER COUNTER REFRIGERATION UNITS CONDENSER LEAKED.	Rectified
10	33	LIDO	THE DECKS, DECKHEAD AND BULKHEAD CONTAINED HOLES, OPEN SEAMS, CRACKED AND OR MISSING GROUT. EXPOSED WIRING AND PIPING WERE NOTED THROUGHOUT THE AREAS MAKING THE AREAS NOT EASILY CLEANABLE.	Ongoing maintenance.
11	*	LIDO	THE UNDERCOUNTER REFRIGERATOR UNIT'S GASKET WERE SOILED.	Complete cleaning of the gasket was done. Better supervision and training will be conducted.
12	26	LIDO	NUMERIOUS PREVIOUSLY CLEANED DISHES WERE FOUND SOIL AND STORED AS CLEAN.	Better supervision and training will be conducted.
13	*	ROMAN POOL	THE ROOMAN POOL DID NOT HAVE AN ANTI-VORTEX DRAIN COVER.	Anti vortex drain cover installed.
14	*	POTABLE WATER	THE BACKUP CHLORINE PUMP FOR THE DISTRIBUTION SYSTEM WAS NOT SET UP TO	The backup chlorine pump set up for automatically switch over.

			AUTOMATICALLY SWITCH OVER.	
15	*	POTABLE WATER-RECORDS	NUMEROUS HALOGEN ANALYZER CHARTS WERE NOT INITIALED DAILY AND THE DAILY CALIBRATION WAS NOT NOTED ON A FEW.	Discrepancy rectified immediately.
16	*	MAIN GALLEY – COLD GALLEY	ACCESS TO THE HANDWASH SINK WAS COMPLETELY BLOCKED BY TROLLEYS.	All trolleys were re-located and more supervision was put in place.
17	21	FOOD SERVICE GENERAL	NOON-FOOD CONTACT SURFACES OF EQUIPMENT SUCH AS GRILLS, FRYERS, REFRIGERATORS AND CABINETS CONTAINED HOLES, GAPS, EXPOSED WIRING AND PIPING AND OTHER NON-EASILY CLEANABLE FEATURES.	Ongoing maintenance.
18	33	FOOD SERVICE GENERAL	THE DECKS, BULKHEADS AND DECKHEADS HAD BROKEN TILES AND RECESSED GROUTING, OPEN SEAMS AND MAKING CLEANING DIFFICULT	Ongoing maintenance but in Main Galley, Crew Galley and provision area tiles and open seams will be renewed and sealed during dry dock.
19	21	FOOD SERVICE GENERAL	THE GASKET ON THE REFRIGERATORS WERE WORN AND VERY LOOSE	Gasket on refrigerators inspected trough out the ship and changed were necessary.
20	*	MAIN GALLEY - JUICE STATION	THE UNDERCOUNTER REFRIERATORS HAD AN INTERNAL TEMPERATURE OF 55 F. THE TEMPERATURE WAS IMMEDIATELY ADJUSTED.	Rectified
21	*	MAIN GALLEY- POTWASH	THE TEMPERATURE GAUGE ON THE POTWASH UNIT HAD A READING OF 180° F. THE MANUAL TEMPERATURE TAKEN WAS 200° F.	A new temperature gauge was install and proper temperature will be maintained.